

— **BAR SNACKS** —

BBQ POTATO CHIPS 5
EVERYTHING PRETZEL
scallion cream cheese 7
THE CANNIBAL BEEF JERKY 10
ONION RINGS french onion dip 8
MARINATED OLIVES citrus, chilis 7

IF I HAD **ATTACKED**
ONE MORE TIME,
I WOULD HAVE DROPPED MYSELF.
— ANDY SCHLECK

The
Cannibal
LIQUOR HOUSE

**COLLABORATION
BURGER**

TRAVIS FLOOD
PAPPAS ARTISANAL, LA VERNE
“SPROCKET ROCKET” TURKEY & PANCETTA BURGER
mizuna, red onion,cranberry chutney, goat cheese, crispy
pancetta 21

ALL PROCEEDS GO TO CHEFS CYCLE
For No Kid Hungry
#CollabBurger

— **STARTERS** —

BEEF & OYSTER TARTAR - SMOKED EGG YOLK 17
COLD SHRIMP & SPICY MAYO 12
SMOKED TROUT PATE & BLACK BREAD 7
BURRATA & ANCHOVIES 12

**RIDE YOUR BIKE,
RIDE YOUR BIKE,
RIDE YOUR BIKE.**
— FAUSTO COPPI

HOUSE BURGERS

MAMA'S BURGER

dry aged beef, provolone, poblano
peppers, melted onions, aioli
white bread, fries 27

STACKED BURGER

cabot cheddar, house bacon,
pickled chili aioli, sesame seed bun
fries 15

**FRIED GREEN TOMATO
“BURGER”**

green tomato, smoked aioli, goat
cheese, bibb lettuce, fries 14
Add Bacon FREE

CRAB CAKE “BURGER”

maine lump crab, jalapeno, cilantro,
chilis, spicy slaw
fries 25

— **VEGETABLES** —

ROMAINE SALAD radish, carrots, fresh herbs, dijon vinaigrette 14
SPICY CUCUMBERS calabrian chilis, lime juice 6
WILD ARUGULA fennel, lemon, olive oil 9
POLE BEAN SALAD pesto, lemon zest, chili flake 13

— **NOT BURGERS** —

STEAK & POTATOES 16oz flank steak, boulangere potato, olive oil 40
WHOLE ROASTED CAULIFLOWER romesco, salsa verde, walnuts 32
28 DAY DRY AGED PORTERHOUSE 36oz, bordelaise, fries 140
(allow 45 min)

CHEF ED CAREW CHEF DE CUISINE MITCH WILLIS

📷 @thecanniballiquorhouse

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.